

Raw Pumpkin Pie Supreme!

8 ingredients · 20 minutes · 8 servings



Directions

1. Locate a 9" glass pie plate.
2. **CRUST:** Combine the pecans, 2/3 cup dates and 4 tsp. coconut oil into a food processor. Blend until the mixture yields a moist, crumbly and uniform texture.
3. Press the crust mixture into the pie plate and set to the side.
4. **FILLING:** Combine the pumpkin puree, 1 cup dates, 1/2 cup coconut oil, maple syrup, vanilla extract, pumpkin pie spice and sea salt into your food processor. Process until thoroughly combined, pausing the processing as needed to scrape the sides of the container with a spatula.
5. Pour the filling mixture into the pie plate and use a spatula to evenly distribute.
6. Place in the freezer to chill - it will take up to approx. 1 hour to firm. Enjoy!

Notes

Organic, Expeller-Pressed, Refined Coconut Oil

I love the brand Spectrum!

(Alcohol-Free) Organic Vanilla Extract

I love the brand Simply Organic!

Homemade Pumpkin Pie Spice

Combine 3 tbsp. Ceylon cinnamon powder, 2 tsp. freshly-grated nutmeg, 1 tsp. ground up whole cloves (I used a mortar and pestle, then strained through a fine-mesh sieve), 2 tsp. ground ginger powder, and 1 tsp. allspice.

Serve It With

Organic coconut cream - I love the brand Cha's Organics!

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Ingredients

- 2 1/2 cups Pecans (organic)
- 2/3 cup Pitted Dates (for crust)
- 1 1/3 tbsps Coconut Oil (organic, refined - for crust)
- 2 cups Pureed Pumpkin (organic, canned)
- 1 cup Pitted Dates (for filling)
- 1/2 cup Coconut Oil (organic, refined - for filling)
- 1/4 cup Maple Syrup (pure)
- 2 tpsps Vanilla Extract (organic, alcohol-free)
- 2 tpsps Pumpkin Pie Spice (see notes below)
- 1/8 tsp Sea Salt (Himalayan pink)